

IN THE CLAIMS:

Claim 1 is withdrawn.

Please amend Claims 2-5, 8 and 12-27.

A complete listing of the status of the Claim is as follows:

1. (withdrawn) A composition suitable for cleaning and disinfecting products comprising an aqueous mixture of at least about 32% by volume of water, from about 4 to 27% by volume of a 5% vinegar solution, from about 14 to 31% by volume of lemon juice, from about 14 to 31% by volume of lime juice, from about 1 to 5 teaspoons/gallon of salt and from about 1 to 5 teaspoons/gallon of tumeric.

2. (currently amended) The ~~composition~~ process as claimed in Claim ~~1~~ 5, wherein said aqueous composition contains at least 0.2% by volume of vinegar.

3. (currently amended) The ~~composition~~ process as claimed in Claim ~~1~~ 5, wherein said lemon juice is fresh squeezed fruit juice and said lime juice is fresh squeezed fruit juice.

4. (currently amended) The ~~composition~~ process as claimed in Claim ~~1~~ 5, wherein said composition contains

about 50% by volume of water, about 8% by volume of 5% white vinegar, about 21% by volume of fresh squeezed lemon juice and about 21% by volume of fresh squeezed lime juice.

5. (currently amended) A process for cleaning and disinfecting eviscerated and descaled raw seafood, comprising the steps of:

a) providing an eviscerated and descaled raw seafood sample to be treated;

b) immersing said raw seafood sample in a treatment bath comprised of a composition ~~as claimed in Claim 1~~ comprising an aqueous mixture of at least about 32% by volume of water, from about 4 to about 27% by volume of a 5% vinegar solution, from about 14 to 31% of lemon juice, from about 14 to about 31% by volume of lime juice, from about 1 to 5 teaspoons/gallon of salt and from about 1 to 5 teaspoons/gallon of turmeric, for a period of time sufficient to clean, deodorize and disinfect the raw seafood sample without adversely affecting the texture thereof, said immersion step including a period of at least 30 seconds of vigorous agitation before removing the seafood sample from the treatment bath; and

c) removing the seafood sample from the treatment bath and washing the same with water.

6. (original) The process as claimed in Claim 5, wherein said raw seafood sample is a fresh fish sample.

7. (original) The process as claimed in Claim 6, wherein said seafood sample is immersed in said treatment bath for from 4 to 8 minutes.

8. (currently amended) A process for disinfecting raw food products in preparation for consumer display and/or cooking,

a) providing a raw food products ample to be treated;

b) immersing said raw food product sample in a treatment bath comprised of a treatment composition ~~as claimed in Claim 1~~ comprising an aqueous mixture of at least about 32% by volume of water, from about 4 to about 27% by volume of a 5% vinegar solution, from about 14 to 31% of lemon juice, from about 14 to about 31% by volume of lime juice, from about 1 to 5 teaspoons/gallon of salt and from about 1 to 5 teaspoons/gallon of turmeric, for a period of time sufficient to reduce the bacterial count thereof without adversely affecting the texture and appearance thereof, said immersion step including a period

of vigorous agitation sufficient to remove undesirable oils and waste products from the surface thereof before removing the food product from the treatment bath; and

c) removing the food product sample from the treatment bath.

9. (original) The process as claimed in Claim 8, wherein said food product is immersed in said treatment bath from 4 to 8 minutes.

10. (original) The process as claimed in Claim 8, wherein said food products is selected from raw meat, raw fowl and raw seafood.

11. (original) The process as claimed in Claim 8, wherein said food product is a fresh, raw food product.

12. (currently amended) The ~~composition~~ suitable process for cleaning and disinfecting ~~a produce~~ raw food products as in Claim 1 & 8 wherein ~~said~~ respective components of said composition are provided in amounts about according to the following formula:

Ingredient	amt/1000 ml SS	amt/gal SS	amt/gal 8 fold Conc
Lemon juice (1+7)	26.4 ml	100.0 ml	800.0
Lime juice (1+6.5)	26.4 ml	100.0 ml	800.0
White Vinegar, 15%	26.4 ml	100.0 ml	266.7
Salt	4.0 gm	15 gm	120.0
Tumeric	2.6 ml	10 ml	
			1718.3
Total	1000.0 ml	3785.0 ml	3785.0

Note: SS = Single Strength - use as is
8-fold concentrate - use at 1 part concentrate
plus 7 parts water

13. (currently amended) A process of using the formula to as in Claim 12 further comprising the steps of exposing and applying ~~the~~ said composition to a raw food product.

14. (currently amended) The process as in Claim 13 wherein ~~the~~ said step of exposing and applying ~~the~~ said composition ~~is by~~ comprises exposing ground meat to an ice blend containing the composition of the in frozen form.

15. (currently amended) The process as in Claim 13 wherein ~~the~~ said step of exposing and applying ~~the~~ said composition ~~is by~~ comprises rinsing the product with the said composition.

16. (currently amended) The process as in Claim 13 wherein ~~the~~ said step of exposing and applying ~~the~~ said composition ~~is by~~ comprises spraying the product with the said composition.

17. (currently amended) The process as in Claim 13 wherein ~~the~~ said step of exposing and applying ~~the~~ said composition ~~is by~~ comprises exposing and steaming the product with ~~the~~ said composition.

18. (currently amended) The process as in Claim 13 wherein ~~the~~ said raw food product is fish.

19. (currently amended) The process as in Claim 13 wherein ~~the~~ said raw food product is seafood.

20. (currently amended) The process as in Claim 13 wherein ~~the~~ said raw food product is beef.

21. (currently amended) The process as in Claim 13 wherein the said raw food product is poultry.

22. (currently amended) The process as in Claim 13 wherein the said raw food product is a tubular formed meat.

23. (currently amended) The process as in Claim 13 wherein the said raw food product is produce.

24. (currently amended) A process of using the formula to as in Claim 12 further comprising the steps of exposing and applying the said composition to a food preparation surface.

25. (currently amended) A process of using the formula to as in Claim 12 further comprising the steps of exposing and applying the said composition to a food preparation machine.

26. (currently amended) A process of using the formula to as in Claim 12 further comprising the steps of exposing and applying ~~the~~ said composition to a livestock feed.

27. (currently amended) A process of using the formula to as in Claim 12 further comprising the steps of exposing and applying the said composition to an orifice of a livestock.